Montana Hard Red Winter Wheat Northcentral Montana (Area M2)

The 2008 M2 region consisted of 5 counties. This region generally contains about 20% of Montana's winter wheat crop. This regions' quality results were based on samples taken at 6 locations. Our quality tests were facilitated by Plains Grains Incorporated. The samples were analyzed by the USDA, ARS Hard Winter Wheat Quality Lab in Manhattan, Kansas, as well as Kansas State University and the Federal Grain Inspection Service.



Some popular varieties grown in the M2 region in 2008 included: Genou (31%), CDC Falcon (15%), Rampart (10%), Ledger (9%), Morgan (6%), and Yellowstone (5%). Genou is a Montana based variety released in 2004. It is a solid stemmed variety, which makes it resistant to wheat stem sawfly. It has excellent milling and baking qualities. CDC Falcon is a Canadian variety released in 1987, and has acceptable milling and baking qualities.

	2006	2007	2008
Production Data			
Bushels produced (1,000 bu)	18,073	16,485	26,857
Average Yield bu/ac	36	30	46
Other Kernel Quality			
Protein (%) (Wheat, 12% MB)	12	12.7	12
Moisture (%)	9.5	10.4	10.89
1000 Kernel Wt. (g)	31.3	25.6	25.77
Falling Number (sec)	383	482	446
<u>Flour Quality Data</u>			
Flour Yield (%) based on total product	68.4	67.3	65.1
Flour Ash (%)	0.43	0.55	0.5
Wet Gluten (%) (1984)	28.6	33.4	32.3
Gluten Index (%)	97.9	85.8	96.9
Physical Dough Properties			
Farinograph Pk Time (minutes)	7	6.2	5.4
Farinograph Tolerance/Stability (minutes)	13	9	11.6
Farinograph Absorption (%)	56.1	58.9	59.6
Extensibility(45 min)*			142.3
Resistance(45 min)B.U.*			424
Area(sq.cm)*			105.2
Extensibility(135 min)*			128.1
Resistance(135 min)B.U.*			620
Area(sq.cm)*			133.1
Baking Data			
Loaf Volume (cc)	900	935	820
Crum Grain (0-8)	8	3.8	4
Crum Texture (0-8)	8	4	5.3

^{*}New as of 2008

Please note that new mills were used during testing in 2008, therefore data may not be comparable to previous years' results, or represent a true commercial mill.